



## BLONDIE

### PRODUCT: #13614 ESSENTIAL COOKIE BASE

KG	G	INGREDIENTS	LB	OZ
5	0	<b>Essential Cookie Base # 13614</b>	11	0
0	750	Shortening	1	10
0	800	Eggs	1	12
0	750	Corn syrup	1	10
1	0	White chocolate chips	2	3 ½

#### EQUIPMENT:

- 4-speed upright mixer with paddle attachment

#### PREPARATIONS:

1. Mix cookie mix and shortening together for 1 minute on 1st speed. Scrape down bowl, then continue mixing 1 minute on 2nd speed.
2. Add eggs and corn syrup and mix for 1 minute on 1st speed. Scrape down bowl, then continue mixing for 2 minutes on 3rd speed.
3. Add white chocolate chips, then blend together for 1 minute on 1st speed.
4. Scale 1185 g (2 lb. 8 oz.) batter into a greased 13x9 baking pan. Spread evenly.

#### OVEN TYPE:

- Rack oven

#### BAKING:

- Bake at 176°C (350°F) for approximately 22 to 25 minutes. Once cooled, drizzle top with white icing if desired.

Note: if using a convection oven, reduce temperature to 162°C (325°F)

#### YIELD:

Approx. 103 pieces at 80 g (2 ¾ oz) each